



ALONG THE WESKUS

SAKKIE MOUTON

FAMILY WINES



Revenge of the Crayfish

Chenin Blanc 2020

Grapes were hand harvested early in the morning, then taken to the cold room and cooled down for one night. This is done before being whole bunch pressed the next morning and left to settle for twelve hours without any addition of enzymes except for a little Sulphur. The clear juice was then racked off and taken to 3rd and 4th fil 228L barrels for fermentation. Natural fermentation ensued for four weeks. After fermentation was completed the lees was regularly stirred once a week for eight months. Post fermentation carried out over a period of eight months on the gross lees before being bottled unfinned and unfiltered.

W.O. Koekenaap

Terroir

These vineyards are located on well-drained, sandy-soils. Being 5km from the cold Atlantic ocean it receives a cooling effect that moderates temperatures in this region.

Tasting Notes

Nose: Granny Smith apple, lemon, lime and orange peel.
Palate: Minerality of seaweed and ocean mist, notes on the nose follows through to the palate

Analysis

ALC: 13.5 TA: 7.4 RS: 2.3 pH: 3.22